

Here is <u>lamnonlinear (https://tamnonlinear.livejournal.com/)</u>'s recipe for her amazing pumpkin cheesecake gingerbread caramel cupcakes. (http://tamnonlinear.livejournal.com/773027.html)

standuponit https://standuponit.livejournal.com/ <u>2010-11-30</u> 17:32:00

I had one but I eated it.



Random holiday cookie recipe is random.

"Pealing Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

8 comments



December 1 2010, 01:30:22 UTC **COLLAPSE**

I'm surprised that you didn't chase her down and steal the rest. Those sound delicious.



<u> standuponit</u>

December 1 2010, 01:55:12 UTC **COLLAPSE**

I would have had to wrestle them away from the astoundingly hot belly dancers.

...oh, hey.



<u> barsukthom</u>

December 1 2010, 02:45:47 UTC **COLLAPSE**

Holy Missed Opportunity, Batman!



👤 standuponit

December 1 2010, 02:53:04 UTC **COLLAPSE**

You're telling me!





December 1 2010, 03:53:49 UTC COLLAPSE

Oh, (Insert Deity's name here) i just checked out the recipe...

You know, the cores would go very well as the cake layer in a trifle...

Or even straight gingerbread...

I like ellipses...



👤 artemishi

December 1 2010, 01:54:58 UTC COLLAPSE

And how long did the sugar high last? They look scrumptious, but deadly for us no-dairy folk. Do you think I could substitute goats milk and chevre for the milk/cream and cream cheese?



December 1 2010, 01:55:58 UTC COLLAPSE

I bet you could. They weren't actually all that sweet, and the whole wheat helps buffer.



artemishi 🔍

December 1 2010, 02:00:23 UTC COLLAPSE

Yayness! Thanks. :D